CN Plant Monitoring Review Checklist

Name of Company and Establishment Number:						
Company Address (Street, City, State, Zip):						
Contact Name:	tact Name: Title:					
Phone #:		Email:				
	RATING S	UMMARY				
RATING LEVELS	TOTAL CRITIC			AL NON-CONFORMANCES ALLOWED		
Satisfactor			3			
Conditiona	il 1		7			
Unsatisfactor	y	Fails to mee	t conditional			
TOTA	L					
REVIEW RATIN	G Satisfactor	ry O Condi	tional O Unsatisf	factory \bigcirc		
	FREQUENCY LEVEL Reduced Normal Tightened					
 Critical non-conformance - A deviation from specifications as outlined in approved QC Program which will affect the product's contribution to the meal pattern requirements. Non-critical non-conformance - A deviation from specifications as outlined in approved QC Program which is not likely to affect the product's contribution to the meal pattern requirements. Rating Levels - Are defined as maximum allowed non-conformances (critical or non-critical) – see table above. Reduced frequency - CN product reviews are conducted semi-annually (approximately every 6 months). Normal frequency - CN product reviews are conducted quarterly (approximately every 3 months). Tightened frequency - CN product review is conducted during the next scheduled CN product run or within 30 days. 						
Check the plant monitoring review option selected to determine product compliance under the CN						
Labeling Program: Quality Control Verification Program (QCVP)						
☐ In-plant Monitoring Program (IMP)						
REVIEW CONDUCTED BY (PRINT	NAME)	REVIEWER'S SIGN	ATURE	DATE		
Program Office Address City, State, Zip Phone						

Approved by: CN Labeling Workgroup

Date Issued: 08/11/2009

Date Revised: 00/00/0000

I. PLANT MONITORING ACTIVITIES				
What CN products are being monitored during this review (identify the CN number)?				
Date and revision number (if applicable) of QC Program?				
Have there been any significant changes to the QC Program in the facility since the last visit? □ No □ Yes - What are the changes?				
Have findings from previous review been addressed? (if applicable) \square Yes \square No If no, state finding and reason provided by applicant (below).				

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CN Plant Monitoring Review Requirements Meets No crit				Critical	N/A	Notes
1. EVALUATING QUALITY CONTROL MANUAL - (verify that the facility is meeting the following requirements)						
1.A	Is the quality control program available for review?					
1.B	Is the quality control program up-to-date to include new CN products?					
1.C	Was the quality control program revised to include changes in processing/monitoring procedures and were updates approved?					
1.D	Is label approval(s) on file and available for review?					
	LUATING RECORDS & DOCUMENTATION	., .		1 CD		(M. '. ' D. '
Reviewers are not required to complete this section if the facility is operating under CN In-plant Monitoring Program Are records/forms available, maintained and accurate for the following:						nt Monitoring Program*
2.A	Scale and/or other measuring devices?					
2.B	Formulation/ingredient weights?					
2.C	Fat control?					
2.D	Component weights?					
2.E	Raw weights?					
2. F	Cooked weights?					
2.G	Maximum cooking yield?					
2.H	Corrective actions maintained, when applicable?					
2.I	Entries made by authorized person(s)?					
3. MONITORING PROCEDURES - (Verify that the facility is meeting the following requirements)						

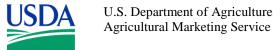
CN Pla	ant Monitoring Review Requirements	Meets	Non- critical	Critical	N/A	Notes
3.A Sca	ales and/or Other Measuring Devices					
3.A.i	Are procedures followed for balancing and calibrating equipment as outlined in the QC program?					
3.A.ii	Are corrective action(s) taken when the testing/measuring equipment is out of balance or calibration?					
3.B For	rmulation and Ingredient Control					
3.B.i	Does the production formula match the approved label application?					
3.B.ii	Are the weights of creditable ingredients accurately weighed? *Note to the Reviewer performing plant review (ingredients shall not vary ± 0.5% from the weight as indicated on the approved label transmittal)					
3.B.iii	Is the sampling size and frequency in accordance with the QC program?					
3.C Fa	t Control (When product specifies a fat percent level)					
3.C.i	Are sampling methods and analysis followed as outlined in the QC program?					
3.C.ii	If fat level is higher than the specified fat claim on the label, is appropriate corrective action implemented?					
3.D Co	mponent and Raw Portion Weight					
3.D.i	Is the sampling size and frequency in accordance with the QC program?					
3.D.ii	Is the average subgroup raw weight in compliance as outlined in the QC program?					
3.D.iii	If raw subgroup weights are not in compliance, were appropriate corrective actions implemented?					
3.D.iv	Does the shift average meet or exceed the required minimum weight as stated on approved label?					

CN Pla	ant Monitoring Review Requirements	Meets	Non- critical	Critical	N/A	Notes
3.E Component and Cooked Portion Weight						
3.E.i	Is the sampling size and frequency in accordance with the QC program?					
3.E.ii	Is the average subgroup cooked weight in compliance as outlined in the QC program?					
3.E.iii	If cooked subgroup weights are not in compliance, were appropriate corrective actions implemented?					
3.E.iv	Does the shift average meet or exceed the required minimum weight as stated on approved label?					
3.F Re	work (if applicable)					
3.F.i	Is the maximum percentage of rework 10 percent or less of the product formulation (for non-breaded items)?					
3.F.ii	Is the rework for breaded product 2 % or less? *Note to the Reviewer performing plant review (breaded rework is only acceptable if it's indicated on the approved label application)					
3.G Maximum Cooking Yield (if applicable)						
3.G.i	Is the maximum cooking yield the same as stated on approved label? *Note to the Reviewer performing plant review (the actual yield maybe less than what is stated on the label, but shall not exceed stated yield)					
3.G.ii	If the cooking yield exceeds the yield as stated on approved label, was appropriate corrective action implemented?					

SUMMARY SHEET FOR NON-CONFORMANCES

Approved by: CN Labeling Workgroup

Date Issued:
Dated Revised:



U.S. Department of Commerce National Marine Fisheries Service

(List non-conformances noted during Plant Monitoring review)

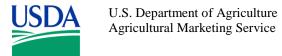
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Question Number	DESCRIPTION
Question Number	DESCRIPTION

Date Issued: 08/11/2009

Dated Revised:

00/00/0000



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